

# Gluten Free Biscuits

Yields 6-8

Oven: 425

## Ingredients:

1 cup	Bell Flour Mix
½ cup	Potato Starch
1 Tbl	Sugar
2 tsp	Baking powder
¼ tsp	Baking soda
1 ½ tsp	xanthan gum
½ tsp	salt
¼ cup	shortening
½ cup	milk
1	egg

## Preparation:

1. Pre mix dry ingredients in a separate bowl
2. Cut in shortening into flour mix.
3. Add milk and egg. Mix until combined
4. Spread dough onto a floured surface. And roll till about the thickness of your thumb. (If you fold it once in half, you'll be able to separate the biscuits easily after backing)
5. Use a biscuit cutter to cut circles (a cup would work also)
6. Place on a baking sheet.
7. Bake for 12-15 minutes on a 350 degree oven.

## NOTES:

To cut the shortening, you can use two knives or a pastry blender. If you can get fresh lard, I would.

Use whey or buttermilk instead of milk.

Oven temp is adjusted up 25 degrees for high elevation.